

Abstract of the Disclosure:

5 A stabilization process produces an ice cream type product containing alcohol greater than
½ of 1% by volume wherein a stabilizing blend is added into the product allowing the possibility of
mixing ethyl alcohol and/or ethyl alcohol based flavoring systems with ice cream mix, prior to
freezing, to produce an ethyl alcohol based frozen ice cream type product wherein the ethyl alcohol
and/or ethyl alcohol based flavoring system(s) become(s) a homogeneous part of the whole which
does not separate, break down or melt the product. In addition, the ice cream type product may be
10 maintained in a solid state without such melting, denaturing or breakdown for as much as one year
or longer and, even if refrozen after partial thawing, there is little adverse effect on the preferred taste
or texture profiles.

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